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Titolo	Foods : experimental perspectives / / Margaret McWilliams
Pubbl/distr/stampa	Harlow, Essex : , : Pearson, , [2014] Â©2014
ISBN	1-292-03424-6
Edizione	[Seventh, Pearson new international edition.]
Descrizione fisica	1 online resource (586 pages) : illustrations, photographs
Collana	Always learning
Disciplina	664.07
Soggetti	Food - Analysis
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes index.
Nota di contenuto	Cover -- Table of Contents -- Glossary -- 1. Dimensions of Food Studies -- 2. The Research Process -- 3. Sensory Evaluation -- 4. Objective Evaluation -- 5. Water -- 6. Physical Aspects of Food Preparation -- 7. Overview of Carbohydrates -- 8. Monosaccharides, Disaccharides, and Sweeteners -- 9. Starch -- 10. Vegetables and Fruits -- 11. Overview of Fats and Oils -- 12. Fats and Oils in Food Products -- 13. Overview of Proteins -- 14. Milk and Milk Products -- 15. Meats, Fish, and Poultry -- 16. Eggs -- 17. Dimensions of Baking -- 18. Baking Applications -- 19. Food Safety Concerns and Controls -- 20. Food Preservation -- 21. Food Additives -- Color Plates -- Index.
Sommario/riassunto	For all courses in experimental foods, food science, and related topics. Foods: Experimental Perspectives, Seventh Edition will help students pursuing food-related careers broaden and deepen their scientific knowledge of food and its safe preparation. It clearly explains food science's foundational principles and most important emerging technologies. The text first surveys the consumer marketplace, career opportunities, and basic food research techniques. Next, it discusses food's physical aspects and preparation, and thoroughly explains carbohydrates, lipids, and proteins. Finally, it presents up-to-date coverage of food safety, preservation, and additives. Learning is promoted through "Food for Thought" boxes, photos, objectives, margin notes, definitions, charts, web links, and study questions.

Updated throughout, this edition includes extensively revised coverage of food safety, GMOs, trans fats, alternative sweeteners, and much more. Also Available - Experimental Foods Laboratory Manual (ISBN 013 215 808 6)
